

DINNERLY



20-Minute Smoky Beef Tacos

with Mixed Leaves and Tomato Salsa



20 minutes



2 Servings

Packed with smoky beef strips, fresh tomato salsa and crisp salad leaves, wrap up these no-fuss tacos for a superfast and simply delicious dinner.

WHAT WE SEND

- 1 red onion
- 1 tomato
- beef stir-fry
- 10g smoky barbecue seasoning¹⁷
- 6 flour tortillas¹
- 50g mixed salad leaves

WHAT YOU NEED

- 1 garlic clove
- 2 tbs olive oil
- 2 tsp red or white wine vinegar¹⁷
- 2 tbs mayonnaise³

TOOLS

- large frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 800kcal, Fat 45.5g, Carbs 45.1g, Proteins 49.8g



1. Prep ingredients

Finely chop the **onion** and **tomato**. Crush or finely chop **1 garlic clove**. Separate the **beef stir-fry** into a bowl. Add the garlic, **barbecue seasoning**, **half the onion** and a **generous drizzle of olive oil**. Season with **salt and pepper** and toss to coat.



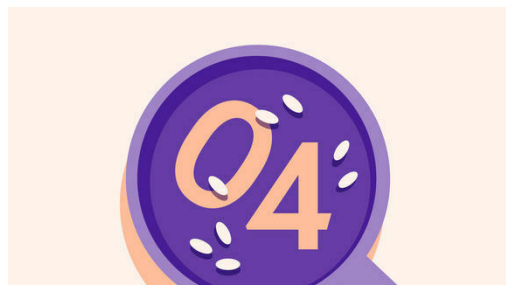
2. Make tomato salsa

Combine the **tomato**, **remaining onion**, a **generous drizzle of olive oil** and **2 tsp red wine vinegar** in a bowl and season with **salt and pepper**. Combine **2 tbs mayonnaise** and **2 tsp water** in a separate bowl and season with **salt and pepper**.



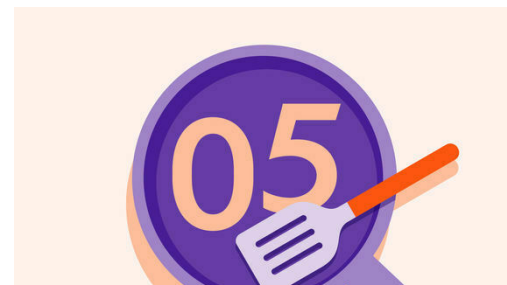
3. Brown beef

Heat a large frypan over high heat until very hot. Cook the **beef**, stirring, for 2 mins or until browned. Remove from the pan.



4. Warm tortillas

Put the **tortillas** on a plate, slightly overlapping, and microwave in 10-sec bursts until warmed through (see Kitchen hack).



5. Serve up

Divide the **tortillas** among plates. Top with the **salad leaves**, **beef** and **tomato salsa**. Drizzle with the salsa juices and **mayonnaise mixture** and enjoy!



6. Kitchen hack

Don't have a microwave? You can warm the tortillas, wrapped in foil, in a 220C oven for 8 mins or until warmed through.